



JARAS

*AT JARAS WE RESPECT THAI
TRADITION AND AUTHENTIC
TASTE, BY USING LOCALLY
SOURCED INGREDIENTS.
WE PROUDLY SUPPORT OUR
LOCAL PRODUCERS,
FARMERS AND FISHERMEN.*

JARAS

Our farmers and fishermen

Organic Palm Sugar

In the Satingphra, Songkhla province the people still make the organic palm sugar in the same way as the old generations. They use the natural way of making the sugar directly from the tree to prevent the sap fermenting into a sour liquid and cook the sap over charcoal. The taste has natural hints of caramel and smokiness.

Herbs and vegetables

Working together with Toltec farm Jaras has its dedicated land for growing herbs and vegetables. This way we ensure a daily fresh product for our guests that relates with the Thai way of life, “Farm to the table” and shows the love for local produce. The carefully nurtured produce is utilized for in-house fermentation, curing and pickling to create new textures and flavors.

Chicken

The Tan Khun farm is the most famous organic chicken farm in Nakornpathom. They are certified as an organic provider of chicken eggs and chicken meat. They raise 100% free range chicken which is fed with the farms own natural recipe.

Salt

With over 200 years of salt making experience “Bor Hua Haad” is the best salt in Thailand. Originating from the Bueng Kan province. In summers the local villagers take the salt water from the Song Kram River to boil it for over 12 hours in order to evaporate the water until it has crystallized salt and suitable to make rock salt. They were world’s number 2 for best pickled and fermented salts.

Phuket lobster

The Sarasin farm is heaven for Phuket lobster. At the Sarasin farm they are very passionate about lobster and always have been as they turned their love for lobster into what is now the most well know Phuket lobster farm on the island. They select the young Phuket lobster from local fisherman and nurture them at their farm to become the best lobster in Phuket.

Goat

Khun Marnit Harnkang is the founder and owner of the Bang Tao goat farm, in 2006 he went to study on breeding and raising goats. His production of goat milk and goat meat, starts with respecting natural ways of raising the animal in a sustainable environment. Through his dedication over time and more important passion for the animal his farm became well known in Phuket.




Rice

Thailand has more than 100 types of rice. Hom Dok Hung is the local community in Sakon Nakorn. Here they grow the rice in a natural way. Yet more important they focus on educating the young generation to conserve the local tradition to protect the method from being extinct.

MICHELIN
2023



MICHELIN
2022

JARAS EXPERIENCE TASTING MENU

PROW 
Andaman squid, oyster sauce, rice cracker,
organic poached egg yolk, house made cured mullet roe
กระเพราหนวดปลาหมึก
Domaine Migot Blanc de Blancs Brut, Lorraine, France NV
Aromatics of stone fruit, citrus peel and a hint of brioche with touch of saline and acidity on the finish

COLD SMOKED COBIA 
House made cold smoked cobia, green herbs gel,
citrus fruit sauce
ปลาช่อนทะเลน้ำยาผลไม้
Koehler Ruprecht Riesling Kallstadter Kabinett Trocken, Pfalz, Germany
Aromatic wine, with aromas of pears, passion fruit and spices. and mineral aftertaste

POO NIM KHAI KEM 
Soft shell crab, salted egg sauce, lemon jelly and cured yolk egg
ปูนิมซอสไข่เค็มไชยา
Monsoon Valley, Chenin Blanc Signature, Hua Hin, Thailand
Pronounced ripe stone fruits, hint of brioche and vibrant acidity


TAJIMA LUMDUAN CURRY 
Grilled aged Thai Wagyu, fermented ginger, betel leaf, roasted coconut, coriander,
crispy shallot and house made curry
แกงควัฒะพร้าวเนื้อหาจิมะสดวน
Vino Tinto Dehesa la Granja Crianza, Ribera del Duero, Spain
Intensity with hints of fresh red fruit, currants, raspberries, presence of toasted and roasted aromas

YOUNG TAMARIND SHOOT TOM SOM 
Andaman red snapper, young tamarind shoots, fermented vegetables.
ต้มส้มยอดมะขามอ่อน

PRA RAMA LONG SONG 
Bang Tao organic goat, organic kale, crispy Andaman fish, sweet and sour curry peanut sauce
พระรามลงสรง
Clos Cibonne 'Tradition' Côtes de Provence Cru Classé Rosé France
complexity with notes of red cuTibourenrent, peach and orange zest, clove and touch mineral.

MANGO PASSIONFRUIT SORBET
ไอศกรีมมะม่วงเสาวรส
&

GINGER PANDAN TEA
ชาชิ่งใบเตย

CHOO CHEE PHUKET LOBSTER 
Grilled Phuket Lobster, house made crusted umami, smoked green eggplant, fermented mushroom
กุ้งภูเก็ตย่างกรูเค็ด
Tinhof St Laurent Eisenstadt, Burgenland, Austria
Notes of red berries and cherry, with smoky nuances, herbs and a hint of juniper.

SAGO 
Phattalung Sago, Markrin chocolate dome,
young Phuket coconut ice cream
ขนมสาตุแท้พื้หลุงกับช็อคโกแลตหมากริน
Azienda Agricola 499 Moscato d'Asti Vento del Mare, Piedmont, Italy
Aroma of white flowers, bright peach, lemon curd with refreshing aftertaste.

Menu 9 course – 3,150++ per person
Wine pairing – 2,150 ++ per person 7 servings of 75 ml.
24 hours advance booking required guest 12 yrs. and above only



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy

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THAI CLASSICS


PHAD THAI

Stir fried noodles with tamarind sauce, bean sprout, tofu, peanut and chives

ผัดไท

Seafood ทะเล  645

Prawn กุ้ง  645

Chicken ไก่  595


PHAD KA PAO KAI DOW Stir fired hot basil with garlic, chili, fried egg

served with rice

ผัดกะเพราไข่ดาว

Seafood ทะเล  645

Minced pork หมูสับ  370

Minced chicken ไก่สับ  370

Thai Wagyu เนื้อ  675

KHAO PHAD


Thai fried rice with selection

ข้าวผัด

Prawn กุ้ง  595

Crab ปู  595

Seafood ทะเล  645

Vegetables ผัก  350



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Gluten Free



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Alcohol



Sesame Seeds



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BEANS

Cold brew from farm to cup. For our specialty coffee we work directly with farmers and roaster to deliver the coffee as it is meant to be.	
P’SRI – CHIANG RAI	190
A leading woman in the Thai coffee community of Khun Lao, Chiang Rai. This village originally cultivated Assam, earning their recognition as reputable producers of “Miang” P’Sri prioritizes the care of the forest and understands the importance of biodiversity and healthy terroir for sustainable and quality products	
CHANG PAO – TAK	190
The elevation coffee game with unique and creative processes such as his “Passion Fruit” washed process, and his latest “Natural Yeast” anaerobic fermentation.	
SINTHOP – CHIANG RAI	190
Sinthop is one of the leading voices for the Ahka coffee-producing community in Mae Chan Ta	

MONSOON TEA

Monsoon Tea specializes in exceptionally wild and free-grown tea from the hills of northern Thailand. The tea’s unique flavor comes from growing in harmony with diverse native plants and herbs in their natural habitat.	
Dhara White	195
Yellow Monsoon Jungle Black	195
Lychee Green	195
Jaras silver Needle	195

NON-ALCOHOLIC DRINKS

JUICE	
apple, watermelon, pineapple, orange, mango, fresh coconut	195
SOFT DRINKS	
Sprite, Coca Cola, Coca Cola Light, Coca Cola Zero	145
ARTESIAN SOLF DRINKS (FEVER TREE)	
Indian tonic, Mediterranean tonic, Elderflower tonic, Ginger ale, Soda water	250

WATER

Still	
Acqua Panna 250ml	135
Acqua Panna 750ml	290
Sparkling	
San Pellegrino 250ml	135
San Pellegrino 750ml	290

APPETIZERS

MIENG KANA AN-CHAN	360
Ginger, shallot, peanut, chili, lime, butterfly pea flowers, kale, and house-cured salted duck egg เมี่ยงคะน้าอัญชัน	
HUA HIN CAVIAR	5,950 4,250
Hua Hin Royal Oscietra Caviar 50 gram Hua Hin Golden Beluga Caviar 15 gram Served with house made Thai herbs butter, basil and lemongrass essence in a golden cup หัวหินคาเวียร์	
CRAB KRATONG THONG	460
Crispy kratong thong, fermented beetroot carrot turnip cucumber crab, fresh lemon grass, fresh coconut milk, Hua Hin caviar, bitter leaf แครงวากะติปูกระทอง	
THOD MAN POO	510
“Donut” of deep-fried crab meat, minced pork and breadcrumbs served with house made chili jam ทอดมันปู	
GAI YANG TAKRAI	330
Organic chicken, crispy lemongrass, lemongrass jelly, fresh coriander, chili ไก่ย่างตะไคร้	
MOO HONG THOD	390
Crispy Phuket spring roll stuffed with braised pork in soy sauce and black pepper หมูฮ้องทอด	
ANDAMAN PRAWNS SWEET AND SOUR SAUCE	620
Andaman tiger prawn, orange jelly, Phuket pineapple gel, sweet and sour sauce, organic mixed Thai herbs กุ้งซอสเปรี้ยวหวาน	



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SOUPS

PHUKET YONG COCONUT TOM YUM GOONG 475
Young coconut, tiger prawns, tomato fermented, lemongrass, kaffir lime leaf, galangal
ต้มยำกุ้งมะพร้าวอ่อนภูเก็ต

PLA KRAPONG TOM SOM 450
Clear soup with snapper, shallot, lemongrass, turmeric and spring onion
ต้มส้มปลากะพง

ORGANIC TOM KHA KAI MA KWAEN 365
Fresh coconut milk, organic chicken, galangal, kaffir lime leaf, lemongrass, crispy chicken skin, coriander oil, Makwean powder
ต้มข่าไก่มะแขว่น

SALADS

SOM TUM 380
Organic raw papaya salad, sea grapes, long beans, Phuket dried shrimps, tomato, garlic and chili
ส้มตำ

YUM SOM O TUBTIM GOONG YANG 450
Grilled Andaman tiger prawn, pomegranate, pomelo, coconut milk, roast coconut, fried shallot, cashew nut, red onion
ยำส้มโอหับหิมาลัยย่าง

PHLA PLA GAO DEANG PLERNG 550
Red grouper fish, lemongrass, chili paste, mints, spring onion, fresh chili, fish sauce, lime juice, sugar
ปลาปลากะพงแดงพะลิง

YUM GOONG YANG COCONUT MILK 590
Grilled Andaman tiger prawn, fresh coconut, lemongrass, coriander, shallot, mints, fish sauce, lime juice, chili, sugar
ยำกุ้งย่างกะทิสด

PHANGNGA LOCAL SEAWEED WITH ANDAMAN SEAFOOD 475
Crispy Phangnga local seaweed, Andaman seafood, Thai herbs, seafood dressing, tomato pearl
ยำซีฟู้ดสาหร่ายไพบังงา

SIGNATURE COCKTAIL

JARAS NEGRONI 450
Kosapan Botanicals Ori-Gin, Select Aperitivo, Boghetti Espresso Liqueur, Mancino Blanco

MALAI 450
Kosapan Sugarcane Rum, Pandan liqueur, Blanco Vermouth, Fresh coconut, lime, Khao Hom syrup

SANEHA SPRITZ 450
Iron Ball Gin, Jasmine & Butterfly Pea syrup, Soda, Prosecco

KOPI MARTINI 450
Kosapan x Kad Kokoa Cacao Spirit, Mr. Black

0% PROOF

KAMALA SUNRAY 250

Coconut & Tom Yum Herb Cordial, Fresh Lime, Lemonade

SPICY SIP 250

Thai plum juice , Sweet chili powder, Salt

ZERO THE BOTANIC 290

Kosapan Botanical Juniper 0%, Rosella, Elder flower, citric

THAI SPIRITS

Kosapan Botanicals Ori-Gin 490

Saneha Gin 395

Grandma Jinn’s No.1 Gin 395

Iron Ball Gin 535

Chalong Bay Spiced Rum 315

Malai Rum 315

PHUKET CRAFT BEER & THAI BEER

Chatri abv5.2% 295

Bussaba ex-weisse abv4.7% 295

Chalawan pale ale abv4.7% 295

Andaman Phuket dark ale abv4.7% 295

Singha lager abv5.0% 180

Chang lager abv5.0% 180

DESSERT

MANGO STICKY RICE  	450
Fresh mango with sweet sticky rice, coconut milk and coconut ice cream ข้าวเหนียวมะม่วง	
TABTIM KROB 	350
Water chestnut infused with Sala syrup and apple syrup and jack fruit served with coconut ice cream ทับทิมกรอบ	
LOD CHONG  	350
Pandan jelly, coconut ice cream, house made Bang Tao goat milk honey yoghurt foam ลอดช่อง	
PATTALUNG SAGO 	290
Pattalung sago, house made coconut ice-cream, cured egg yolk salted crumble, flex markrin chocolate สาคุพัทลุง	
MANGO PASSION FRUIT SORBET 	150
House made fresh mango and passion fruit sorbet ไอศกรีมมะม่วงเสาวรส	
COCONUT GELATO	95 (per scoop)
House made coconut gelato ไอศกรีมมะพร้าว	

STIR FRIED

ORGANIC PHUKET PAD PAK MIANG GOONG SEAB    	395
Pak miang, Phuket dried shrimps, crispy garlic ผัดผักเหมียงออร์แกนิกภูเก็ต กุ้งเสียบ	
PHUKET LOCAL LAUNAEA WITH OYSTER SAUCE  	395
Phuket local launaea, garlic, chili, oyster sauce, crispy sesbania flower, crispy cowslip creeper flower ผักลิ้นห่านน้ำมันหอย	
TAN KHUN CHICKEN WITH KRABI CASHEW NUT 	395
Organic Tan Khun chicken wing, trio bell pepper, sweet chili paste, Krabi cashew nut, oyster sauce ไก่ยัดไส้เม็ดมะม่วงหิมพานต์กระบี่	
PHUKET MEE SAPAM WITH TOM YUM SAUCE  	645
Mee sapam Phuket, Andaman seafood, tom yum paste, Thai herbs ผัดหมี่สะปำต้มยำซีฟู้ด	
YOUNG KALE RAZOR SHELL NAM MUN HOI	650
Young kale, crispy garlic, chili, oyster sauce, razor shell ผัดยอดอ่อนคะน้าหน่อไม้ทะเล	
FRESH SQUID EGG WITH SQUID INK SAUCE	650
Fresh squid egg, squid ink sauce, cured mullet roe. หมึกไข่ยางขอส่น้ำดำ	
POO NIM KHAI KEM	690
Soft shell crab, salted egg sauce, lemon jelly, cured yolk egg ปูนิ่มขอสไข่เค็มไชยา	
PHUKET ANDAMAN GAROUPA LUY SUAN	1,550
Deep fried grouper, mixed Thai herbs, Phuket pineapple sweet and sour sauce ปลาเก๋อ้านดามันลุยสวน	



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CHARCOAL GRILLED

Served with Nam Jim Jaew and Seafood sauce

Phuket lobster (500-600g)	2,950
Andaman prawn (500g)	1,350
Andaman squid (300g)	750
Pork neck (200g)	610
Grilled Thai Wagyu (200g)	1,450
Grilled half organic Tan Khun chicken (300-500g)	650
Grilled aged giant travalley fish (300-400g)	750

CURRIES

GAENG POO MEE HOON	790
Blue crab meat with Southern yellow curry served with rice noodles	
แกงปูหมีหุ่นงูเกิด	

PLA NUENG MA NAO	750
Steam sea bass with lemongrass, galangal, and spicy lime dressing	
ปลากระพงนึ่งมะนาว	

GRILLED PHUKET TIGER PRAWNS CHOO CHEE	795
Grilled tiger prawn, salt coconut milk, chili, kaffir lime leaf, tiger prawns' bisque foam, Centrella asiatica leaf	
กุ้งนึ่งลายเสือภูเก็ต	

GAENG KEAW WAAN GAI	495
House made green curry with chicken, basil and eggplant, coconut milk caviar	
แกงเขียวหวานไก่	

LOOK CHOK SOUTHERN YELLOW CURRY	590
Seabass, lotus root, bitter leaf, potato, shallot, look chook, chili oil	
แกงกะหรี่ลูกชกพังงา	

MASSAMAN PAE	995
Southern slow cooked goat, potato, onion, coconut milk, and flavored tamarind brew	
มัสมั่นแพะ	

SOUTHERN CURRY SHORT RIB	525
Home made southern curry, sous vide beef short ribs 48 hour, egg noodle, crispy egg noodle, fermented beetroot carrot turnip cucumber	
แกงใต้ใต้เนื้อซี่โครงตุ๋น	

GRILLED SEAFOOD CURRY WRAPPED WITH BANANALEAF	650
Andaman seafood red curry paste, mixed salad , fermented sweet coconut	
งาบซีฟู้ด	

RICE

Jasmin Rice

Berry Rice

Sang Yod Rice



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